



Roast Beef Sirloin & Dauphinoise Potatoes









with Garlic-Dijon Butter & Greens

GOURMET

Grab your meal kit with this number

15



-  Potato
-  Garlic
-  Premium Sirloin Tip
-  Light Cooking Cream
-  Parmesan Cheese
-  Green Beans
-  Dijon Mustard
-  Baby Broccoli

Prep in: 30-40 mins
Ready in: 35-45 mins

 Protein Rich

You don't have to wait for a special occasion to create this gourmet feast. Enjoy this delectable combination of beef sirloin tip, doused in our gorgeous garlic-Dijon butter and with a few special sides, dinner time will quickly take the cake for best meal of the day!

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan · Oven tray lined with baking paper · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
butter*	30g	60g
premium sirloin tip	1 medium packet	2 medium packets OR 1 large packet
light cooking cream	1 medium packet	1 large packet
salt*	¼ tsp	½ tsp
Parmesan cheese	1 medium packet	1 large packet
green beans	1 medium packet	2 medium packets
Dijon mustard	1 packet	2 packets
baby broccoli	1 bunch	2 bunches

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2880kJ (688cal)	260kJ (62cal)
Protein (g)	48.6g	4.4g
Fat, total (g)	40.8g	3.7g
- saturated (g)	21.8g	2g
Carbohydrate (g)	31.3g	2.8g
- sugars (g)	10.9g	1g
Sodium (mg)	932mg	84.3mg
Dietary Fibre (g)	9.9g	0.9g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a drop?

We recommend pairing this meal with Pinot Noir or Grenache.



Prep the potatoes

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle. Half-fill a large saucepan with boiling water.
- Cut **potato** into 0.5cm-thick rounds.
- Finely chop **garlic**.
- Place the **butter** in a small bowl and set aside to soften.
- Cook **potato** in the boiling water, over high heat, until just tender, **4-6 minutes**.
- Drain **potato**.



Get prepped

- While the potatoes are baking, trim **green beans**.
- Trim **baby broccoli** and cut into thirds.
- To the softened butter, add **Dijon mustard**, remaining **garlic** and a pinch of **salt** and **pepper**
- Mash with a fork until combined.



Roast the sirloin tip

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat. Season **premium sirloin tip** all over and add to hot pan. Sear until browned, **1 minute** on all sides.
- Transfer **sirloin** to a lined oven tray and roast for **17-22 minutes** for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest for **10 minutes**.

TIP: The meat will keep cooking as it rests!



Cook the veggies

- While the **beef** is resting, return frying pan to medium-high heat with a dash of water.
- Cook **green beans** and **baby broccoli**, tossing, until softened, **5-6 minutes**. Remove from heat. Season to taste.



Bake the dauphinoise potatoes

- Meanwhile, in a second small bowl, combine **light cooking cream**, the **salt**, half the **garlic** and a pinch of **pepper**.
- In a baking dish, arrange **potato slices** so they sit flat. Pour over **cream mixture**, then gently shake the dish to coat potato. Sprinkle with **Parmesan cheese**. Cover with foil. Bake until potato has softened, **14-16 minutes**.
- Remove foil, then return to oven. Bake until golden and the centre can be easily pierced with a fork, **10-12 minutes**.



Serve up

- Slice the beef sirloin.
- Divide roast beef sirloin, dauphinoise potatoes and greens between plates, pouring over any beef resting juices.
- Top beef with garlic-Dijon butter to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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